
GAGO VITICULTORES DE TORO / Toro

Ctra. Morales de Toro
49800 Toro, Zamora

Gago (2016)

Gago is our most representative wine of Toro, combining the oldest vines of the 8 families with whom we work for years, and our experience to make pure and balanced wines.

REGION

Toro

VILLAGES

Argujillo, Villabuena, Morales

PLACES

Grulla, Teso del Hierro, Casa Blanca

VARIETIES

Tinta de Toro and Albiño Mayor

VITICULTURE

We chose the 21 best plots of our suppliers we work with since 1998. Old, low density vineyards, exclusively bushvines. Manual harvest in boxes.

ELABORATION AND AGING

Fermented in wooden and stainless steel tanks. Aged for 14 months (80% in foudres, 20% in barrels).

SOILS

Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter.

VINTAGE CHARACTERISTICS

After two very early vintages in the area, 2016 was much later mainly due to the low temperatures in the month of March that considerably delayed bud break. The summer was not too warm at the beginning but was very hot during the second half of August and most of September. The rains that fell at the beginning of September increased production considerably, giving rise to one of the most abundant crops in history. The grapes were very healthy and the musts were sweet, low in acidity and deeper in color compared to 2015.

